Appetizers

Deep-Fried Avocado *Served with two dipping sauces*	$7	
Spinach & Artichoke Dip *Served with pita chips*	$7	
Prime Rib Sliders* *Choice of fries or potato chips*	$8	
Clam Cakes & Chowder* *Served with house Rémoulade*	$8	

Crab Cakes* *Served with house Rémoulade*	$12
Shrimp Cocktail* *Served with cocktail sauce*	$14
Deep-Fried Calamari* *Served with marinara sauce*	$8
Coconut Shrimp* *Served with tequila-lime yogurt sauce*	$9

Soups & Salads

French Onion Soup *Sweet onions, 3-cheese Gratinée*	$6
Clam Chowder* *Clams, potatoes, onions, heavy cream*	$5
Corn Chowder *Roasted corn, potatoes, red bell peppers*	$4

All of our soups are made in house daily

House Salad *Romaine and spring mix with garnish*	$5
Caesar Salad *Served with a Parmesan cheese crisp*	$7
Tuscan Salad *Almonds, cranberries, apples, bleu cheese*	$8

Add Grilled Chicken $4, Add Grilled Shrimp* $7, Add Steak* $5*

Entrées

Filet Mignon* *Center cut, very lean*	6 oz. $30	10 oz. $38
New York* *Carved from the heart of the strip loin*	12 oz. $29	
Prime Rib* *Served with Au jus*	12 oz. $23	

Top Sirloin* *Grass fed, full of flavor*	8 oz. $22	12 oz. $28
Rib Eye* *Well-marbled, flavorful center cut*	14 oz. $35	
Rack of Lamb* *New Zealand, champagne & mint sauce*	$39	

Chicken Madeira* *Wild mushrooms, Provolone cheese*	$18
Chicken Florentine* *Penne, mushrooms, basil cream sauce*	$16

Chicken Teriyaki* *Topped with pineapple-chili salsa*	$16
Chicken Athena* *Artichoke hearts, Kalamata olives*	$18

Salmon* *Broiled and topped with bourbon/honey butter*	$21
BBQ Shrimp* *Bacon wrapped, Chipotle BBQ sauce*	$21

Seafood Pasta* *Crab, shrimp, scallops, spicy cream sauce*	$23
Chef's Daily Selection* *Ask your server for details*	MKT

Entrées include soup or salad and vegetable, and your choice of baked potato, Yukon gold mashed potatoes or smoky mac 'n' cheese.

Crown Your Steak

Wild Mushrooms & Caramelized Onions	$4
Roasted Garlic	$4
Crab & Asparagus Oscar*	$7

Maytag Bleu Cheese	$4
Lump Crab Meat*	$5
Add a Lobster Tail*	MKT